

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/23/18 **Time:** 13:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 3.8 °C **Processed:** 3 °C **Size:** Half Gallon
Processor/Distributor: HUNTER FARMS **ID#:** 37-87

Sample Receipt:

Date: 01/24/18 **Time:** 07:30
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES012418-0183

SAMPLE INFORMATION				RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
123	2-11	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
124	2-11	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
125	2-11	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
126	2-12	1/2 Gallon	1/2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
127	2-11	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
128	2-9	1/2 Gallon	Light Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
129	2-10	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
130	2-10	Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
131		100 mL	In Plant Raw #1 3.8°C		Not Found		7,600 PAC/ml			

CONTROLS:

PAC: 0 **Equip:** 0
Air Density: 0 /15 min **Diluent and NB:** 0/-
Incubation Temperature: 32.0 °C
Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Analyzed By: Denise Richardson

Plating Date: 01/24/18 **Time:** 10:35

Temperature when Analyzed: 2.0 °C

Comment:

Approved By: Susan Beasley

